

Tourism- Agriculture Linkages

- **Good Agricultural Practices -**
- **Food Safety Control Programme**



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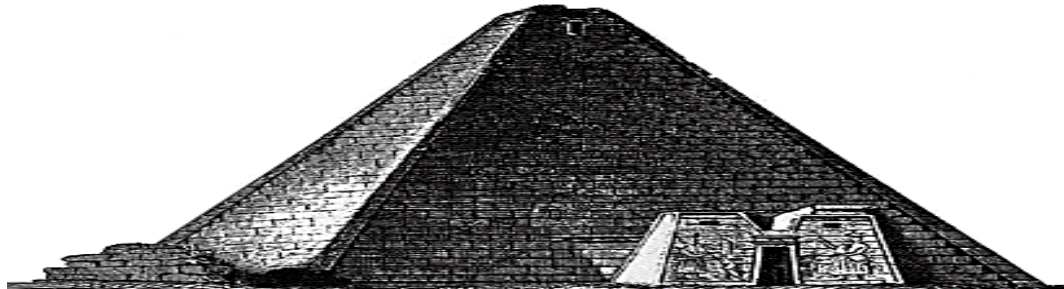
I-9.

Food Safety Control Program

HACCP

Sanitation Control Procedures

Good Manufacturing Practices (GMP)



I-10.

CCP: A step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

Sanitation Control Procedure: Procedure to maintain sanitary conditions usually related to the entire processing facility or an area, not just limited to a specific processing step or CCP.

CCP vs. SCP

I-11. Identified hazards . . .

. . . which are inherent to the product or are associated with a discrete processing step must be controlled with HACCP. Hazards associated with the processing environment or personnel are usually better controlled with sanitation control procedures.

I-12. Differentiating HACCP and Sanitation Control Procedures

Hazard	Control	Type of Control	Control Program
Histamine	Time & temperature of scrombroid fish	Product specific	CCP
Pathogen Survival	Time & temperature for smoking fish	Processing step	CCP
Contamination with pathogens	Wash hands before touching product	Personnel	Sanitation
Contamination with pathogens	Limit employee movement between raw and cooked areas	Personnel	Sanitation
Contamination with pathogens	Clean and sanitize food contact surfaces	Plant environment	Sanitation
Chemical contamination	Use only food-grade grease	Plant environment	Sanitation

SHOULD !

I-13. Recommended SSOP Plan

“Each processor ‘should’ have and implement a written SSOP or similar document that is specific to each location where fish and fishery products are produced.” 21 CFR, Part 123.11(a)



WHY ?

I-14. SSOP plans:

- Describe the sanitation procedures to be used in the plant;
- Provide a schedule of these sanitation procedures;
- Provide a foundation to support a routine monitoring program;
- Encourage prior planning to ensure that corrections are taken when necessary;
- Identify trends and prevent recurrent problems;
- Ensure that everyone, from management to production workers, understands sanitation;
- Provide a consistent training tool for employees;
- Demonstrate commitment to buyers and inspectors; and
- Lead to improved sanitation practices and conditions in the plant.

I-15. Sanitation Monitoring Program

“Each processor ‘shall’ monitor the conditions and practices during processing with sufficient frequency to ensure, at a minimum, conformance with these conditions and practices specified in the [GMP] that are appropriate to the plant and food being processed.” 21 CFR, Part 123.11(b)



I-16. FDA's Eight Key Sanitation Conditions

1. Safety of the water that comes in contact with food or food contact surfaces, or is used in the manufacture of ice;
2. Condition and cleanliness of food contact surfaces, including utensils, gloves, and outer garments.
3. Prevention of cross-contamination from insanitary objects to food, food packaging materials, and other food contact surfaces, including utensils, gloves, and other outer garments, and from raw product to cooked product;
4. Maintenance of hand washing and sanitizing, and toilet facilities;
5. Protection of food, food packaging materials, and food contact surfaces from adulteration with lubricants, fuel, pesticides, cleaning compounds, sanitizing agents, condensate, and other chemical, physical, and biological contaminants;
6. Proper labeling , storage, and use of toxic compounds;
7. Control of employee health conditions that could result in the microbiological contamination of food, food packaging materials, and food contact surfaces; and
8. Exclusion of pests from the food plant.

I-17. Sanitation Control Records:

“Each processor ‘shall maintain sanitation control records that, at a minimum, document the [sanitary] monitoring and corrections . . . “21 CFR, Part 123.9(a) (4)

SHALLS !

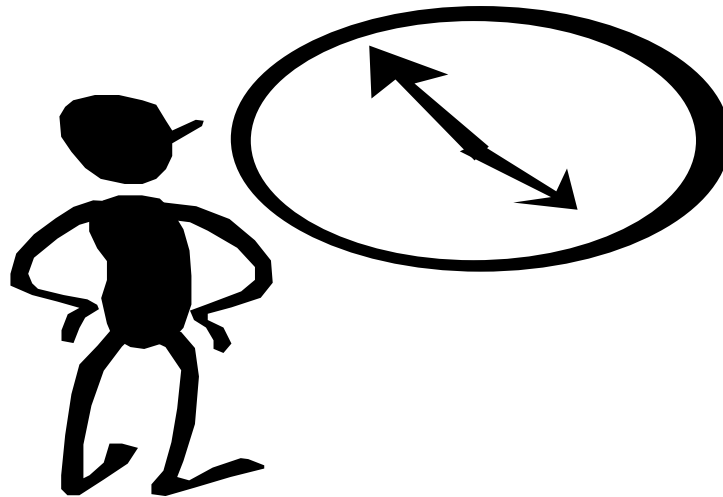
I-18. Sanitation Control Records:

“Processing and other information ‘shall’ be entered on records at the time that it is observed.” 21 CFR, Part 123.9(a) (4)

I-19. Sanitation Corrections:

“Processing ‘shall’ correct in a timely manner, those [sanitary] conditions and practices that are not met.”

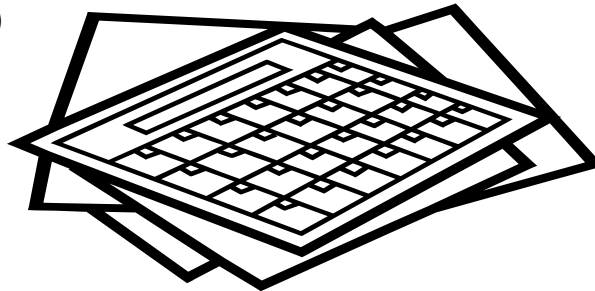
21 CFR, Part 123.9(b) (8)



I-20. Sanitation Control and Correction Records, must include:

1. Name and location of the processor;
2. Date and time of the activity recorded; and
3. Signature or initials of the person performing the monitoring operation.

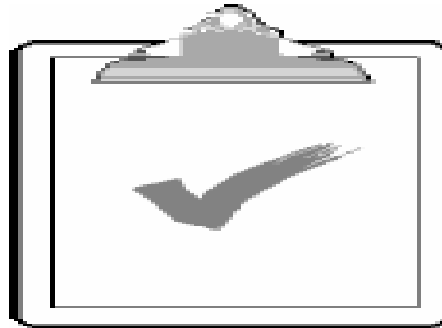
21 CFR, Part 123.9(a)



I-21. Sanitation Control Records retained -

- . . . at least 1 year for refrigerated products, and
- . . . at least 2 years for frozen, preserved or shelf-stable products

21 CFR, Part 123.9(b)



I-22. Common Features for Sanitation Monitoring Forms:

1. Specific sanitation conditions or practices to be monitored;
2. Space to record observations and measurements at the prescribed frequency; and
3. Space to document any necessary corrections.

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